




Butterflied shoulder of lamb with salsa verde

A great way to enjoy lamb, especially when camping.

 More than 2 hours **Serves:** 6

Recipe Type: Light meals

Main Ingredient: Lamb

Ingredients

Main Ingredients

1.5 kilograms lamb shoulder,
butterflied
.....
1 dash salt and milled pepper, or to
taste
.....

Marinade

1 half bulbs of garlic, peeled
.....
1 handful PnP flat-leaf parsley
.....
60 ml juice and zest of 1 lemon
.....
15 ml ground cumin
.....
60 ml PnP olive oil
.....
60 ml lukewarm water
.....

Salsa verde

1 handful PnP flat-leaf parsley
.....
1 handful PnP mint leaves
.....
10 ml dijon mustard
.....
1 PnP garlic clove, crushed
.....
5 ml PnP sugar, or xylitol
.....
45 ml PnP white wine vinegar
.....
60 ml PnP olive oil
.....

Method

- Season lamb.
- Blitz marinade ingredients in a blender until smooth.
- Pour over lamb, rub in and marinate for 2-4 hours.
- Cook meat over medium hot coals until well browned but still pink in the centre.
- Cover lightly with foil and rest for 10 minutes.
- Pulse salsa verde ingredients together in a blender until roughly chopped.
- Serve lamb thinly sliced with salsa verde.